

(12) INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(19) World Intellectual Property Organization
International Bureau



(43) International Publication Date
10 July 2003 (10.07.2003)

PCT

(10) International Publication Number
WO 03/055987 A1

(51) International Patent Classification⁷: C12N 1/20

[KR/KR]; #302 Daeyoung-Hightvill, 296-8 Junggok-dong, Kwangjin-ku, Seoul 143-220 (KR).

(21) International Application Number: PCT/KR02/00914

(22) International Filing Date: 15 May 2002 (15.05.2002)

(74) Agents: SON, Min et al.; 17th Floor, City Air Tower, 159-9 Samsung-dong, Gangnam-gu, Seoul 135-973 (KR).

(25) Filing Language: Korean

(81) Designated States (national): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, OM, PH, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZM, ZW.

(26) Publication Language: English

(30) Priority Data:
2001/0085666 27 December 2001 (27.12.2001) KR

(71) Applicant (for all designated States except US): VI-ROBACT, INC. [KR/KR]; 2nd Floor, SeongbukTrism B/D, 46-1 Hawolgok 2-dong, Seongbuk-gu, Seoul 136-865 (KR).

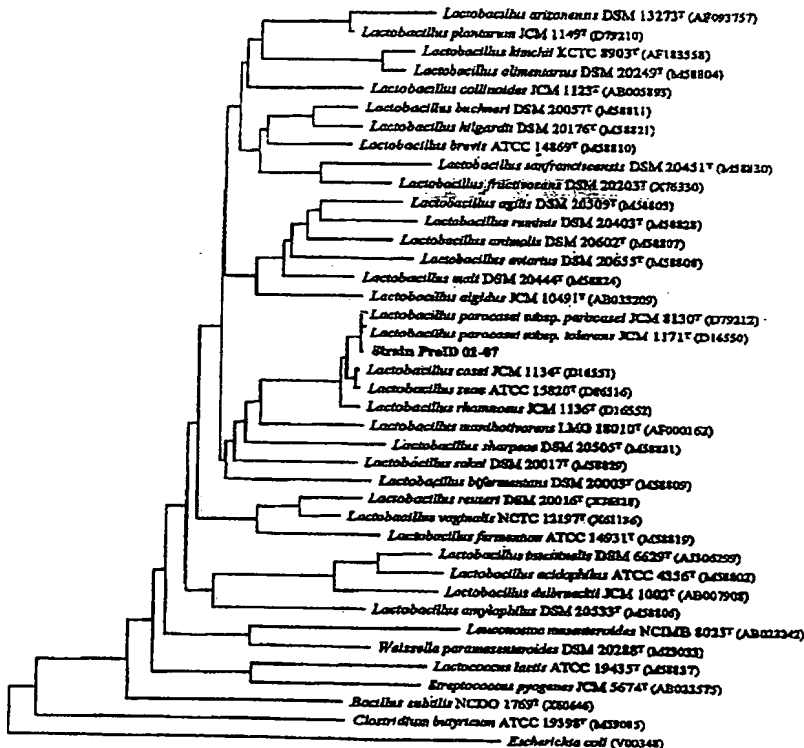
(84) Designated States (regional): ARIPO patent (GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, TR), OAPI patent

(72) Inventor; and

(75) Inventor/Applicant (for US only): PARK, Soon-Duck

[Continued on next page]

(54) Title: NOVEL LACTOBACILLUS SP. STRAIN AND USE THEREOF



(57) Abstract: The present invention relates a novel Lactobacillus sp. Strain and use thereof. More specifically, the present invention relates to a novel Lactobacillus sp. Strain, Lactobacillus paracasei, isolated and identified from Kimchi fermentation liquid and uses thereof as probiotics, feeding additive, deodorizing agent and food additive. Lactobacillus paracasei of the present invention has good acid-resistance, bile acid-resistance and stability in the human body, has pathogenic bacteria inhibiting activity, increases numbers of beneficial bacteria by changing intestinal microflora and decreases diarrhea incidence, deodorizes offensive odor, and has effects of softening and deodorizing in meat and fish.

WO 03/055987 A1